Breville®

twin motor
hand and stand mixer

instruction booklet

selection of recipes **included**

IMPORTANT SAFETY INSTRUCTIONS. READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This product can be used by children aged 8 years and above, and persons who require supervision, provided:

- **they are familiar with the hazards associated with the product, and,**
- **they receive instruction by a competent person on how to safely use the product.**

Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.

⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.

⚠ Always use the appliance on a stable, secure, dry and level surface.

⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).

⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.

⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.

⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.

⚠ Never use any accessory or attachment not recommended by the manufacturer.

⚠ Remove attachments from the appliance before washing or cleaning them.

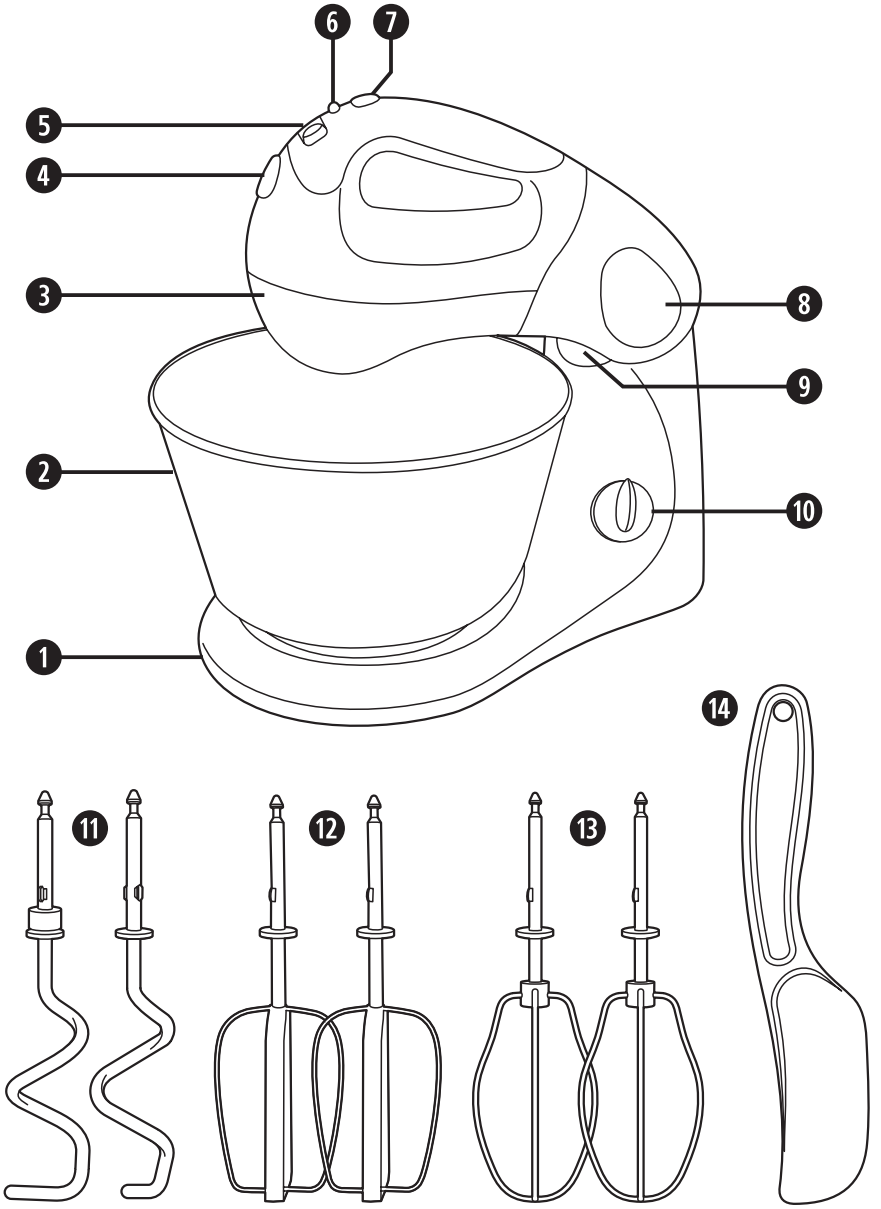
⚠ Keep fingers, hair and clothing away from the moving parts of the appliance when it is in use.

⚠ Do not attempt to eject, fit or remove attachments until the appliance has come to a complete stop.

features and parts

1. **Mixer stand/bowl turntable**
   Two speed turntable provides a powerful and thorough mixing action
2. **Stainless steel bowl**
3. **Detachable hand mixer**
   Can be detached from the stand for hand use.
4. **Beater release button**
   Press the beater release button to remove the beaters or dough hooks
5. **On/off switch and 5-way speed selector**
   Turns your mixer on or off and selects one of 5 speed ranges. When used in conjunction with the speed range selector switch, up to 10 speeds can be selected.
6. **Speed range selector switch**
   Selects the high or low range of mixer speeds. Used in conjunction with the 5-way speed selector.
7. **Boost button**
   When held down, operates your mixer at its highest speed.
8. **Mixer head lock release button**
   Press to release the head lock and tilt or lower the mixer head.
9. **Hand mixer release button**
   When the mixer head is in the raised position the button can be pressed to detach the hand mixer.
10. **Bowl speed control**
    Selects Off, Hi or Lo speed for the mixing bowl turntable.
11. **Dough hooks**
    These strong stainless steel hooks are ideal for kneading dough and cookie mixes.
12. **Beaters**
    Suitable for making cakes, biscuits, pastry, scones, icing, fillings, etc.
13. **Whisk beaters**
    Suitable for eggs, cream, fatless sponges, mousses, soufflés, meringues, pancakes, batters, etc.

14 **Spatula**



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

Before first use

⚠ Make sure your mixer is switched off and unplugged from the mains supply socket before cleaning, detaching or fitting it to the mixer stand or before fitting or removing the beaters or dough hooks.

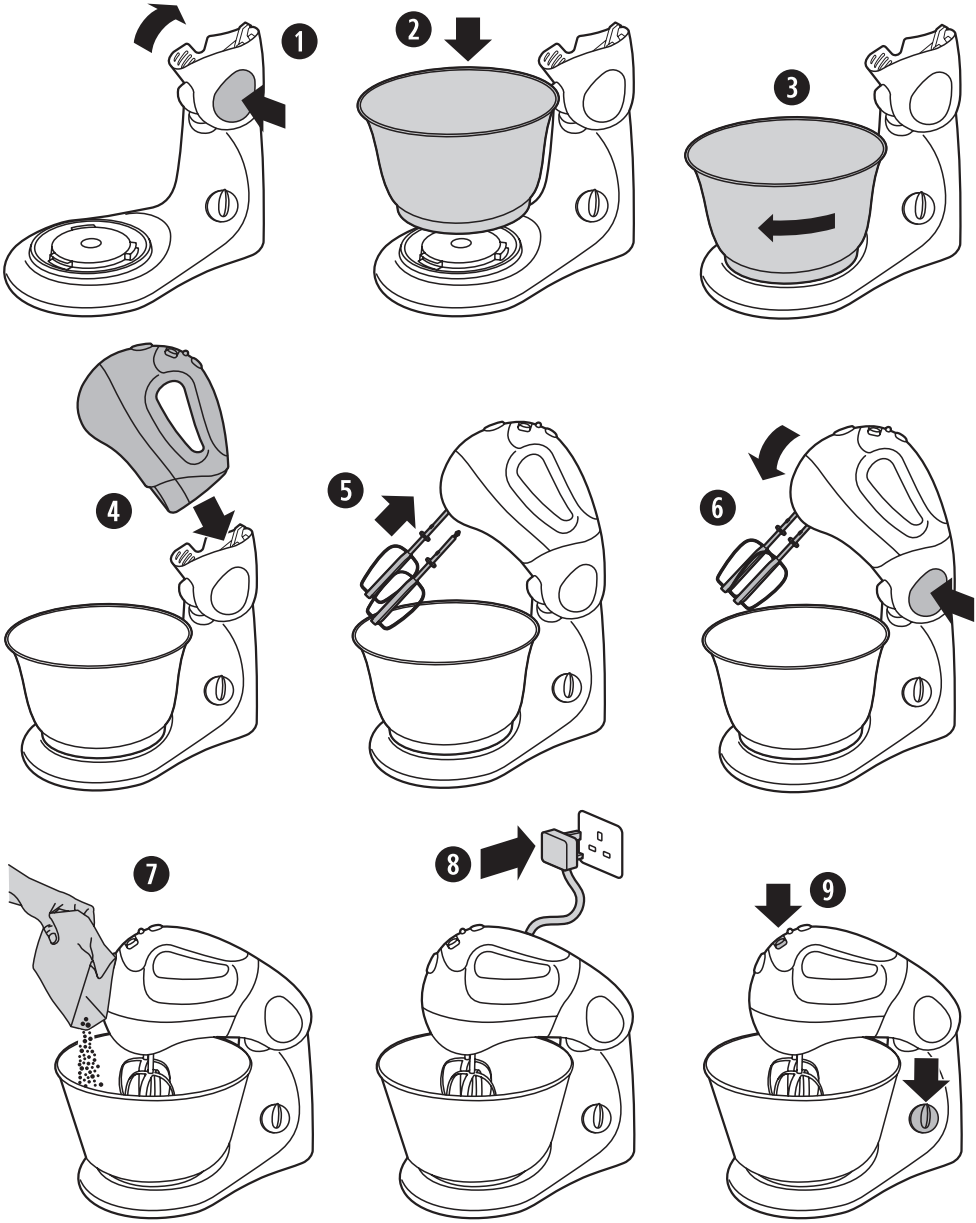
Before using your mixer for the first time, wash the beaters, dough hooks, spatula and stainless steel bowl in warm, soapy water. Rinse and dry thoroughly. Do not use harsh abrasives, chemicals or oven cleaners. Using a damp cloth or sponge, wipe the exterior of the hand mixer and mixer stand. Dry thoroughly.

Using

⚠ Always avoid contact with moving parts while the appliance is in operation. Keep hands, hair, clothing as well as other utensils away from the beaters/dough hooks during operation.
Never attempt to remove or replace the beaters/dough hooks whilst your food mixer is in operation, or plugged in to the mains supply.

1. Ensure that your mixer is unplugged from the supply socket and the speed selector is set to **0** (off). Press the mixer head lock release button and raise the mixer stand head until it clicks.
2. Position the lower rim of the stainless steel mixing bowl over the mixing bowl turntable.
3. Rotate the mixing bowl in a clockwise direction until it clicks into position.
4. Connect the hand mixer to the mixer stand by locate the two prongs on the stand into the two rectangular holes in the heel of the hand mixer. Press the hand mixer down until it clicks into place. Ensure that the hand mixer and mixer stand are firmly connected together.
5. Insert one of the beaters into one of the recesses and push it firmly into place. Insert the remaining beater into its recess pushing it firmly into place. When correctly fitted, **both** beaters should be locked in place.

   To use the dough hooks, insert the dough hook with the red collar into the red recess. Insert the other dough hook into the remaining recess. Don't use the dough hooks any other way round.
6. Press the mixer head lock release button and lower the mixer head into the bowl until the head clicks. Never plug in or switch on your stand mixer before the mixer head has been lowered into the mixing bowl.
7. Add the ingredients to the mixing bowl.
8. Plug your mixer into the mains supply socket.
9. Turn the on/off speed selector switch to **1** to start mixing. Adjust the speed as required (see Mixing speeds on page 8). Use the bowl speed control to select the appropriate bowl speed.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using your mixer by hand

⚠ Make sure your mixer is switched off and unplugged from the mains supply socket before cleaning, detaching or fitting it to the mixer stand or before fitting or removing the beaters or dough hooks.

1. Ensure that your mixer is unplugged from the supply socket and the speed selector is set to **0** (off). Press the mixer head lock release button and raise the mixer stand head until it clicks.
2. Press and hold the hand mixer release button while lifting the hand mixer from the mixer stand.
3. Plug your hand mixer into the mains supply socket.
4. Place the beaters/dough hooks into the ingredients to be mixed. Always support the container or bowl in which you are mixing ingredients whilst operating your hand mixer. Set the on/off speed selector switch to **1** to start mixing. Adjust the speed as required (see Mixing speeds below).
5. When mixing, guide the hand mixer through the centre and around the sides of the mixing bowl.
6. When you have finished mixing the ingredients, set the on/off speed selector to **0** (off). Scrape the beaters/dough hooks around the bowl to remove any remaining ingredients.
7. Unplug your hand mixer from the mains supply socket.

⚠ Always avoid contact with moving parts while the appliance is in operation. Keep hands, hair, clothing as well as other utensils away from the beaters/dough hooks during operation.
Never attempt to remove or replace the beaters/dough hooks whilst your food mixer is in operation, or plugged in to the mains supply.

Mixing speeds

Task	Speed Range Selector Switch	Recommended Speed
Blending and folding	LO	1 and 2
Light mixing	LO	3 and 4
Creaming and beating	HI LO	2 and 3 5
Whipping and aerating	HI	4, 5 or Boost button

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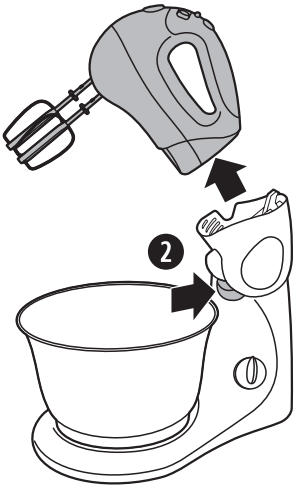
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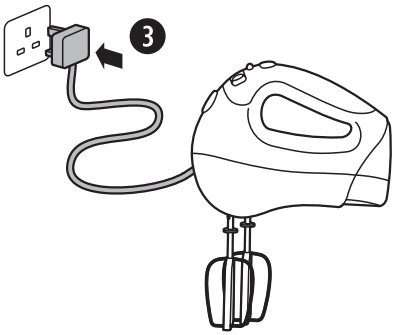
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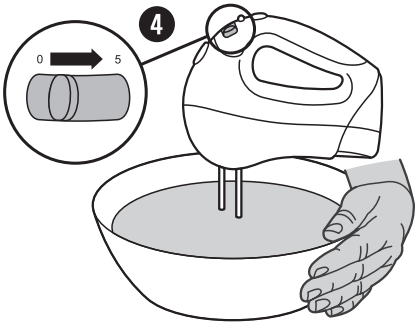
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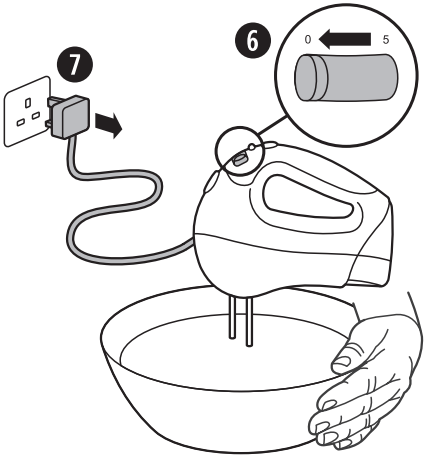
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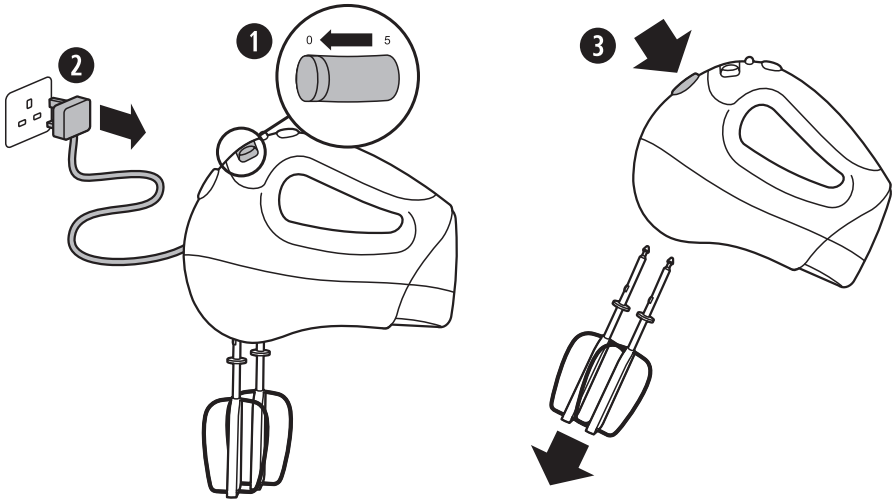
⚠ Make sure your mixer is switched off and unplugged from the mains supply socket before cleaning, detaching or fitting it to the mixer stand or before fitting or removing the beaters or dough hooks.

To make cleaning easier, clean your hand mixer and the beaters/dough hooks as soon as you have finished using them.

1. Set the speed selector to **0** (off) and unplug your hand mixer from the mains supply socket.
2. Eject the beaters/dough hooks from your hand mixer by pressing the eject button. The beaters/dough hooks are heavy and care should be taken not to let them fall onto fragile surfaces or items when they are being ejected.
3. Wash the beaters/dough hooks in warm soapy water. Alternatively, wash them in a dishwasher.
4. Rinse and dry the beaters/dough hooks before storing or using again.
5. Using a dampened cloth, wipe the body of your hand mixer.



Storage

Store your hand mixer in a clean, dry place, out of the reach of children, ensuring that all the parts are dismantled.

1. Before starting, read the recipe completely.
2. Refrigerated ingredients, i.e. butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time. Cream is best when it is whipped cold straight from the refrigerator.
3. Before starting your recipe, preheat the oven to the temperature recommended in the recipe and gather all the ingredients and utensils near to the mixer.
4. Caster sugar is the preferred choice for cake making. Add it to the softened butter and always cream until pale in colour.
5. To eliminate the possibility of shells or deteriorated/off eggs in your recipe, break eggs into a separate container first, then add to the mixture.
6. When mixing egg whites, be sure the bowls and beaters are thoroughly cleaned and dried, as even the smallest amount of oil on beaters or bowl may cause the egg whites not to aerate.
7. Your mixer always starts at a slow speed to prevent ingredients from being thrown out of the bowl. During mixing, gradually increase the speed to the recommended speed as required for the recipe.
8. Do not over beat. Be careful that you only mix/knead mixtures as recommended in your recipe. Fold in dry ingredients until just combined. Always use the low speed. At any stage of mixing, over beating can cause toughness, close texture, lack of rising or excessive shrinkage. Climatic conditions, seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
9. All recipes have been kitchen tested, but should you find it necessary to vary the ingredients or size of the tin etc. allow for a variation in cooking time. Always ensure that baked foods are correctly cooked before removing them from the oven or cooking appliance.
10. During mixing, ingredients may be thrown upwards and adhere to the sides of the bowl. To scrape the bowl, turn the mixer and bowl control dials to the ‘OFF’ position and use the shaped spatula supplied. A light scraping after the addition of each ingredient assists in achieving efficient mixing.
11. If you don’t have a tin the same size as the recipe suggests here are some alternatives: two 20cm sandwich tins, one 28 x 18cm tin, one 20 x 7cm round cake tin or a standard loaf tin.
12. Cooking times and temperatures are meant only as a guide. Light mixtures should spring back when lightly touched and heavy mixtures, fruit cake and the like, should be tested with a skewer towards the end of the suggested cooking time. If the skewer is clean when removed, the cake is cooked.

Symptom	Possible cause
Sponge cake shrink	Unbalanced ingredients, over beating of egg whites, sudden changes of temperature or draught when taking from the oven.
Cakes do not rise	Mostly due to gross over beating, but can also be caused by too hot an oven during the first part of cooking.
Cakes sink in the centre	Too much fat, raising agent, liquid or sugar; too little flour, under cooking or slow cooking.
Cakes run over the edges	Too much batter for size of pan, too cool an oven, too much sugar, over beating, too much raising agent.
Hard outer crust	Too much flour, too little sugar, over mixing, too hot an oven.
Moist, sticky outside	Too much sugar, over beating, under baking.
Coarse, crumbly texture	Over beating, low baking temperature.
Heavy, close texture	Too much fat or sugar, over mixing, under baking, or too hot an oven.
Fruit sinks	Mixture too soft, damp fruit, too little flour, ingredients not correctly balanced, over beating.

Oven Temperatures

	°C	°C (fan)	°F	Gas Mark
Very Cool	110	90	225	¼
	130	110	250	½
Cool	140	120	275	1
	150	130	300	2
Moderate	170	150	325	3
	180	160	350	4
Moderately hot	190	170	375	5
	200	180	400	6
Hot	220	200	425	7
	230	210	450	8
Very hot	240	220	475	9

Preparing dough

1. Fit the dough hooks (don't forget to fit the hook with the red collar in the red recess).
2. Place the dry ingredients into the mixer bowl. Always keep dried yeast away from the salt or your bread will fail to rise.
3. Turn the speed control switch to **1** and the bowl control dial to **LO**.
4. Begin to gradually add the liquid ingredients to the bowl.

   You may find it useful to use the plastic spatula provided to scrape the dry ingredients from the sides of the bowl during the kneading process. Always switch the unit off before scraping the sides of the bowl. Do not use the spatula near or directly behind the dough hooks. Use only a rubber or plastic spatula.

   Never attempt to feed the dough into the dough hooks with your hands, spatula or any other utensil while the mixer is plugged into the supply socket or is in operation.
5. As the ingredients start to form a ball, scrape down the sides of the bowl if necessary with the plastic spatula and remove your dough.

   Always switch off and unplug the mixer first. Do not use the mixer near the edge of a work surface or table top because movement of the mixer during operation may cause it to fall off.
6. Depending on the recipe you may need to manually knead your dough. Place the dough onto a well floured surface and knead it until it is smooth and elastic. This should take approximately 10 - 15 minutes.
7. After kneading place the dough into a large well greased mixing bowl. Place the bowl in a warm, draft-free area and cover the bowl with a light damp cloth until the dough doubles in size.
8. Plunge your fist into the centre of the risen dough to remove the excess air. Fold the outer edges into the centre and turn the dough out onto a lightly floured surface for shaping.
9. Place the dough into tins for baking, or cut and shape the dough for making buns, rolls, etc.
10. For the final rising stage of the dough cover it with a light damp cloth and place it in a warm, draft-free area until doubled in size again.

Finishing touches

- Sprinkle loaves or buns with sesame, poppy or caraway seeds before baking.
- Top loaves with shredded cheese during the last few minutes of baking.
- Drizzle sweet tea rings or buns with icing sugar when cooled.
- Glazes may be brushed over the dough at any time before, during or after baking.
- For a shiny crust, brush with cream or evaporated milk before baking.
- For a matt finish, brush with melted butter or margarine after baking.

Basic White Loaf

- 7g dried yeast
- 1 tbsp sugar
- 250ml lukewarm water
- 90ml of lukewarm milk
- 60g butter, melted
- 500g strong white plain flour
- 1 tsp salt

1. Combine the first five ingredients in a small bowl and allow to stand in a warm place until mixture begins to froth. About 10 minutes.
2. Insert dough hooks into the mixer. Place sifted dry ingredients into the bowl.
3. Using a low speed, gradually add yeast mixture. Note that it will be necessary to scrape sides of bowl with a rubber spatula. Knead for 3 - 4 minutes.
4. Continue the kneading process until all ingredients are incorporated and dough forms a ball. Mixture will be wet and sticky. Remove the dough from the bowl using a rubber spatula.
5. Place the dough in a greased bowl, turning once to grease the top of dough. Cover and let rise in a warm place until doubled in size (40 - 50 minutes).
6. Knock back (punch down) the dough to release the air. Remove the dough from the bowl and place onto a well floured surface. Lightly knead dough with palm of your hands until smooth and elastic. Cut dough in half and shape into two loaf pans. Cover loosely with plastic wrap and allow to rise in a warm place until doubled in size, about 30 - 40 minutes. Preheat the oven to 200ºC.
7. Bake for approximately 30 minutes. Baked loaves sound hollow when tapped.

Bread Rolls (makes approx. 12)

1. Follow steps 1 - 5 from the Basic White Loaf recipe.
2. Knock back (punch down) the dough to release the air. Knead lightly on a well floured surface for 3-5 minutes until the dough is smooth and elastic. Cut the dough into 12 portions and roll each portion across the bench, until an even soft ball.
3. Place each portion of dough onto a baking tray lined with baking paper. Cover in plastic wrap, allow to double in size (about 20 - 40 minutes), brush with eggwash and sprinkle with a mixture of poppy and sesame seeds.
4. Bake on 200ºC for 15 - 20 minutes.

Note: Eggwash is a mixture of egg yolk and tepid water used to glaze the top of uncooked bakery goods to give a shiny glaze.

Variations:
Flat rolls can be made using this recipe. After dividing the dough into equal portions and shaping into rounds, flatten each round with a rolling pin to approximately 1.5cm thick. Place close together on prepared trays, brush with melted butter and sprinkle with sesame seeds. Cover with plastic wrap and allow to rise in a warm place for approximately 10 minutes. Bake for approximately 20 minutes.

Fruit Loaf (makes 2 loaves)

- 7g dry yeast
- 20g sugar
- 60g butter or margarine, melted
- 310ml lukewarm milk
- 190ml of water
- 500g plain flour or bread flour
- 2 tbsp powdered milk
- 1 tsp salt
- 175g mixed fruit

1. Combine the yeast, sugar, butter and water in a small bowl. Allow to stand in a warm place until mixture begins to froth.
2. Insert dough hooks into the mixer. Place the sifted dry ingredients including the mixed fruit into the mixer bowl.
3. On a low speed, gradually add the yeast mixture. Note that it will be necessary to occasionally scrape the sides of the bowl with a spatula. Always stop the mixer first. Knead for 4 - 5 minutes.
4. Continue the kneading process until all ingredients are incorporated and dough forms a ball. Mixture will be wet and sticky. Remove the dough from the bowl using a rubber spatula.
5. Place the dough in a greased bowl, turning once to grease top of the dough. Cover and let rise in a warm place until doubled in size (40 - 50 minutes).
6. Knock back (punch down) the dough to release the air. Turn the dough out onto a well floured surface and knead lightly for 1 - 2 minutes until smooth.
7. Cut and shape into loaf pans. Cover with plastic wrap and allow to rise in a warm place until doubled in size, about 30 - 40 minutes. Preheat the oven to 200ºC.
8. Bake for approximately 30 minutes. Baked loaves sound hollow when tapped. This makes 2 loaves.

If the dough is too wet, while the mixer is kneading slowly sprinkle a tablespoon of flour at a time until the mixture is smooth and moist but not wet. The dough should be slightly sticky, soft and elastic.

Wholemeal Loaf (makes one large or two small loaves)

- 7g dry yeast
- 2 tbsp sugar
- 500ml lukewarm water
- 30g butter, melted
- 250g strong white plain flour
- 180g strong wholemeal flour
- 1 tsp salt

1. Combine the yeast, sugar, water and butter in a small bowl and allow to stand in a warm place until mixture begins to froth. About 10 minutes.
2. Fit the dough hooks. Place the sifted dry ingredients into the mixer bowl.
3. On a low speed, gradually add the yeast mixture. Note that it will be necessary to occasionally scrape the sides of the bowl with a spatula. Always stop the mixer first. Knead for 3 - 5 minutes.
4. Continue the kneading process until all ingredients are incorporated and dough forms a ball. The dough will be wet and sticky.
5. Place dough in a greased bowl, turning once to grease top of dough. Cover with plastic wrap and let rise in a warm place until doubled in size (40 - 50 minutes).
6. Knock back (punch down) the dough to release the air. Knead on a lightly floured surface. Cut the dough in half and shape into loaf pans. Cover with plastic wrap and allow to rise in a warm place until doubled in size, (about 30 minutes). Preheat the oven to 200ºC.
7. Bake for approximately 30 minutes. Bake loaves sound hollow when tapped.

Variations:

This dough can be used to make bread rolls, breadsticks, and as the basis for other wholemeal bakery goods.

Note: Grain bread flour mix can be used as a substitute for plain and wholemeal flours.

Scones (makes approximately 8)

- 225g plain flour
- 2 tsp baking powder
- pinch of salt
- 55g butter plus extra for greasing
- 25g caster sugar
- 150ml milk plus extra for brushing

1. Heat the oven to 220°C. Lightly grease a baking sheet.
2. Mix together the flour, baking powder, sugar and salt in the mixer bowl on a low speed. Add the butter and mix until the mixture resembles crumbs. Add the milk bit by bit to get a soft dough.

3. Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/¾in thick. Use a 5cm/2in cutter to cut out rounds and place on a baking sheet. Lightly knead together the rest of the dough and cut out more scones until the mixture is used up.
4. Brush the tops of the scones with mik. Bake for 12-15 minutes until well risen.
5. Cool on a wire rack and serve with butter and jam and maybe some clotted cream.

Variations:
Fruit scones: Dried fruit of your choice. Add at step 2

Victoria Sponge Cake

- 225g self raising flour (sifted)
- 225g softened butter (extra for greasing)
- 225g caster sugar
- 4 large free range eggs
- Icing sugar for dusting
- 1 tsp vanilla essence
- For the filling:
- 6 tbps strawberry jam
- 300ml double cream (chilled)

1. Heat the oven to 180°C.
2. Lightly grease two sandwich tins (6-7" / 15-17.5cm) and line base with greaseproof paper.
3. Cream together the butter and sugar in the mixer bowl on a medium speed until it's pale and creamy to get lots of air into the mixture (approx 3-5 minutes).
4. Add the vanilla essence, then beat in the eggs one at a time adding a tablespoon of flour if the mixture starts to curdle.
5. Fold in the flour but be careful not to over mix as the air will be lost.
6. Divide the mixture between the two cake tins and level off the top. Create a slight well in the centre to avoid a mound when the mixture rises during baking.
7. Bake for approximately 20 minutes or until cakes are a pale golden colour and spring back when pressed.
8. Leave to cool for 10 minutes and remove from tins, placing on a wire rack to cool completely.
9. Whip the cream until soft peaks are formed.
10. Spread the sponge with jam and the whipped cream on one cake, then carefully sandwich together.
11. Dust with icing sugar and serve.

Vanilla Cupcakes (makes about 24)

- 225g of good quality butter
- 225g of caster sugar
- 4 medium eggs
- 225g of self raising flour
- ½ tbsp of natural vanilla extract

1. Pre heat the oven to 180ºC.
2. Separate the cake cases on to a baking tray.
3. Put the caster sugar, chopped up butter and vanilla into the mixer bowl and cream together on a medium speed. Then add the sieved flour.
4. Mix together for about 1 minute until all the ingredients are combined.
5. Next, add the eggs one at a time and slowly mix until soft and creamy.
6. Spoon the mixture into the cases and fill about ⅔ full.
7. Cook the cupcakes for approximately 10-15 minutes or until they feel spongy and firm.

Alternative Flavours

Chocolate cupcakes: Use the Vanilla cupcake recipe but instead use 195g of self raising flour and 30g of good quality cocoa powder.

Lemon cupcakes: Substitute vanilla extract with lemon extract or alternatively the zest of 1 lemon.

Simply Creamy Frosting

Delicious on its own or you can use it as a base for adding flavours.

- 200g of full-fat cream cheese at room temperature
- 100g of soft unsalted butter
- 600g of sieved icing sugar

1. Add all the ingredients to your mixer bowl. Mix for 1 minute until smooth.

Alternative Flavours

Vanilla: Add 1 tsp of natural vanilla extract whilst mixing.

Chocolate: Melt 100g of good quality chocolate (preferably 72% cocoa). Allow the chocolate to cool slightly and then slowly add it to the frosting mixture using a slow speed setting on your processor.

Zesty Lemon: Mix in the grated zest of 1 lemon.

Pavlova

- 4 egg whites
- 200g caster sugar
- 2 tsp vinegar
- 3 tsp cornflour
- ½ tsp vanilla extract

1. Preheat the oven to 120ºC. Grease and flour 20cm round tin.
2. Using the clean dry mixer bowl whip the egg whites on a high speed until stiff peaks are formed.
3. Gradually add the sugar, a teaspoon at a time to start. Beat well between each addition. As mixture thickens add the sugar more quickly. This should take approximately 5 - 8 minutes mixing time.
4. Reduce speed to 1 and fold through vinegar, cornflour and vanilla. Continue mixing until mixture is stiff and glossy, approximately 2 - 3 minutes.
5. Spread half of the pavlova onto a prepared tray. Pipe the remaining mixture to form border.
6. Bake for 1¼ - 1½ hours. If able, turn oven off and allow to cool in the oven overnight or for a few hours.

Decorate as desired. Fresh cream and lots of fresh berries is delicious. Sprinkle with icing sugar to finish off.

Eton Mess

1. Meringue shell prepared and baked as per the Pavlova recipe
2. 570ml double cream
3. 450g fresh strawberries/raspberries, washed and hulled
4. Mint leaves (optional)
5. Place the cream in the bowl and lightly whip until soft peaks are formed.
6. Break the meringue into small pieces and combine with the fruit and the cream.
7. Spoon into a glass dish decorating with some slivers of fresh mint.
8. Serve immediately.

Chocolate Chip Cookies (makes approx. 10-15)

- 125g butter or margarine
- 120g caster sugar
- 120g brown sugar
- 2 eggs
- 1 tsp vanilla essence
- 270g plain flour
- 1 tsp salt
- 1 tsp bicarbonate of soda
- 180g chocolate chips

1. Preheat the oven to 170ºC and grease the baking trays.
2. Place the butter and sugar into the mixing bowl and cream until combined.
3. Add the eggs and vanilla and beat on a high speed until light and fluffy.
4. Fold in the sifted dry ingredients and mix until well combined.
5. Fold in the chocolate chips using a spoon.
6. Place teaspoonfuls of the mixture onto the trays and bake for 12 - 15 minutes or until golden.
7. Allow to cool on wire racks.

Easy Chocolate Fudge Cake

- 225g plain flour
- 375g caster sugar
- 85g good quality cocoa powder
- 1.5 tsp baking powder
- 1.5 tsp bicarbonate of soda
- 2 large free range eggs
- 250ml milk
- 125ml vegetable oil
- 2 tsp vanilla essence
- 250ml boiling water
- For the ganache icing:
- 200g dark chocolate – plus extra for decoration
- 200ml double cream

1. Heat the oven to 180°C.
2. Lightly grease and line two sandwich tins (8” / 20cm).
3. Put all the cake ingredients except the hot water into mixing bowl and beat the mixture until well mixed and smooth (approx 3-5 minutes).
4. Gradually add the boiling water to the mixture and continue whisking until completely smooth and of a runny consistency.
5. Divide the mixture between the two cake tins and bake for approximately 25-35 minutes or until the top is firm to touch. Check cake is cooked by inserting a skewer into the centre of the cake and if it comes out clean then it is cooked.
6. Remove the tins from the oven and leave to cool before removing from the tins.
7. For the icing, heat the cream slowly in a saucepan over a low heat. Remove from the heat then add the chocolate and cream to the mixer bowl. Whisk on a low speed until completely smooth and glossy (the heat of the cream should melt the chocolate). Leave to cool until the mixture thickens enough to spread it onto the cake.
8. Remove the cakes from the tins. Spread some of the chocolate ganache on one then sandwich them together. Use the remainder of the icing to cover the cake.
9. Using a peeler scrape some chocolate off the extra chocolate kept for decoration and sprinkle on top of the cake.

Zesty Lemon Drizzle Cake

- 225g self raising flour (sifted)
- 225g softened butter (extra for greasing)
- 225g caster sugar
- 4 large free range eggs
- Juice and zest of 1 lemon

For the filling:

- 100g lemon curd
- 200g marscapone
- 75ml double cream (chilled)
- 50g of icing sugar
- For the topping:
- Juice and zest of 2 lemons
- 85g caster sugar

1. Heat the oven to 180°C.
2. Lightly grease two sandwich tins (6-7" / 15-17.5cm) and line the base with greaseproof paper.
3. Cream together the butter and sugar on a medium speed in the mixer bowl until pale and creamy to get lots of air into the mixture (approx 3-5 minutes).
4. Beat in the eggs, lemon zest and juice until well mixed, then fold in the flour.
5. Divide the mixture between the two cake tins and level off the top. Create a slight well in the centre to avoid a mound when the mixture rises during baking.
6. Bake for approximately 20 minutes or until the cakes are a pale golden colour and spring back when pressed.
7. Leave to cool for 5 minutes and using a skewer prick the top of one of cakes.
8. To make the lemon drizzle, mix together the lemon juice and caster sugar for the topping and drizzle over the skewered cake, sprinkle the top with the zest then leave both cakes to cool completely then remove from tins.
9. Add all the filling ingredients into a bowl and whisk until well mixed.
10. Spread the filling onto the non skewered cake then carefully sandwich together, ensuring the lemon drizzle is at the top of the cake.

Carrot and Pecan Cake

- 350g carrots
- 50g pecans
- 110g self-raising wholemeal flour
- 110g plain wholemeal flour
- 2tsp ground mixed spice
- 1 tsp bicarbonate of soda
- 240ml vegetable oil
- 170g soft brown sugar
- 4 eggs
- 2 tbsp golden syrup

1. Peel and grate the carrots. Chop the pecans and set to one side.
2. In a separate bowl, sieve together both flours, bicarbonate of soda and the mixed spice.
3. Using the food mixer bowl, whisk together the vegetable oil, sugar, eggs and golden syrup.
4. Add the dry ingredients to the mixture and mix slowly until the mixture is nice and smooth. Add the carrots and pecans.
5. Tip the mixture into a greased, lined tin and cook at 160ºC for 1 hour or until cooked.

For the topping

- 200g cream cheese
- 56g softened, unsalted butter
- 56g sifted icing sugar
- 1 tsp vanilla essence

1. Mix the cream cheese, butter, icing sugar and vanilla essence with your food mixer until the mixture is smooth.
2. Allow the cake to cool then add the topping.

Rich Fruit Cake

- 225g plain flour (sifted)
- 200g softened butter (plus extra for greasing tin)
- 200g dark brown sugar
- 4 large free range eggs lightly beaten
- 900g mixed dried fruit
- 150g glacé cherries (halved)
- 2tbsp black treacle
- 1 tbsp marmalade
- ½ tsp mixed spice
- ¼ tsp nutmeg
- ¼ tsp vanilla essence
- ¼ tsp salt
- 3 tbsp brandy (optional)
- Blanched almonds to decorate if not icing (optional)

1. Heat the oven to 150°C.
2. Lightly grease an 8" / 20cm round tin or 7" / 18cm square sandwich tin and line with greaseproof paper.
3. Sieve the flour, salt and spices into a bowl.
4. Cream the butter and sugar in the mixing bowl on a medium speed for about 2 minutes or until it's pale in colour. Then add the treacle, marmalade and vanilla essence until the mixture is well mixed, light and smooth.
5. Add the eggs a little at a time and mix well (add a tablespoon of flour if the mixture starts to curdle). Add a tablespoon of flour with the last of the eggs.
6. Fold in the remaining flour until well mixed and then add the dried fruit and glacé cherries and mix until well combined.
7. Put the mixture into the prepared cake tin, smoothing the top and create a hollow in the centre to help level the cake when it rises
8. If you are not icing the cake and are using the almonds, place them lightly on the top of the cake in your desired pattern. Do not press them into the mix as they may sink into the cake.
9. Place in the oven for a minimum of 3 hours. Don't be tempted to open the oven door to check your cake.
10. Test with a skewer in the centre of the cake, if it comes out clean it is ready if not bake for another hour checking with a skewer approximately every 20 minutes.
11. When the cake's ready remove it from the oven and leave it in the tin to cool for approx 15-20 minutes
12. Remove the cake from the tin and place it on a wire rack. Leave it to fully cool down.
13. If you are using brandy, make some fine holes in the top of the cake with a skewer and pour the brandy over the top allowing it to soak into the cake.
14. If you are preparing the cake in advance, wrap it in foil or greaseproof paper and store it in an airtight container.
15. For a rich, moist cake spoon 2-3 tbsp of brandy over the cake each week until it's ready to be eaten.

Gluten-free/Flourless Chocolate Cake

- 2 tbsp ground almonds plus extra for dusting the tin
- 300g dark chocolate
- 275g caster sugar
- 165g softened butter (plus extra for greasing tin)
- 5 large free range eggs
- Pinch of salt
- Finely grated zest of an orange
- ¼ tsp of mixed spice
- ¼ tsp vanilla essence
- Icing sugar for dusting
- Double cream to serve

1. Heat the oven to 180°C (160°C fan)/Gas 4.
2. Brush the tin with a little melted butter and dust with some ground almonds.
3. Slowly melt the chocolate, caster sugar, butter and salt in a bowl over a pan of hot water then remove from the heat. Don't let the water touch the bowl or the chocolate may scorch and turn grainy.
4. In your mixer bowl, whisk the eggs, ground almonds, mixed spice, vanilla essence and orange zest together on a medium speed until light, then fold the mixture into the melted chocolate for approx 1-2 minutes or until the mixture thickens.
5. Pour mixture into cake tin and bake for 35-40 minutes. The cake will not rise much and a light crust should form on the top of the cake whilst the inside remains moist.
6. Remove it from the tin and leave it to cool. Dust with icing sugar.
7. For best results, chill overnight to get a rich, fudgey texture.

No-bake Double Chocolate Cheesecake

- 175g chocolate digestive biscuits
- 50g butter (melted)
- 300g cream cheese
- 200g mascarpone
- 200g good quality dark chocolate (plus extra for decoration)
- 200g good quality white chocolate (plus extra for decoration)

1. Crush the biscuits and mix with the melted butter. Press the biscuit mixture into a springform tin (approx 20cm) and set aside.
2. Slowly melt the dark and white chocolates separately in bowls above a pan of water. Do not let the water touch the bowl or the chocolate will scorch and turn grainy
3. Mix the cream cheese and mascarpone together in the mixer bowl on a low speed then divide equally into two bowls.
4. Add the melted dark chocolate to one portion of the mix and the white chocolate into the other and fold until combined
5. Spoon both mixtures into the tin on top of the biscuit base and create a marbled effect by running a knife in a swirling motion through the mixture.
6. Level the top and refrigerate for at least 2 hours but preferably overnight

Yorkshire Puddings (makes approx 8)

- 175g plain flour
- 2 large eggs
- Pinch salt
- Pinch black pepper
- 175ml milk
- 110ml water

1. Preheat the oven to 220°C. Add the fat or oil of your choice into the Yorkshire pudding tin then place the tin into the hot oven and allow the tin to heat up until the fat or oil is piping/smoking hot.
2. Sieve flour into bowl from a height to ensure flour is aerated.
3. Make a well in the centre and break the eggs into the well. Add the salt and pepper.
4. Start your mixer and beat well for approx 2-3 minutes or until the mixture becomes stiff.
5. Gradually add the milk and water mixture and continue whisking until the batter is smooth, aerated and a thick pouring consistency (3-4 minutes).
6. Pour the mixture into the pudding tin then return it to the oven. Cook for approximately 40 minutes or until golden brown and well risen.

Sweet Crêpes

Why not try using up any left over Yorkshire pudding batter mix by making some pancakes?

1. Heat a suitable skillet or heavy frying pan. Pour ⅓ cup of batter into the pan tilting the pan to distribute the batter evenly.
2. Cook over a medium heat until lightly browned. Toss or flip the pancake over and brown the other side.
3. Turn out onto a warmed plate. Dust with sugar and add a drizzle of lemon juice. Roll and serve hot.

connection to the mains supply

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

BLUE – NEUTRAL BROWN – LIVE

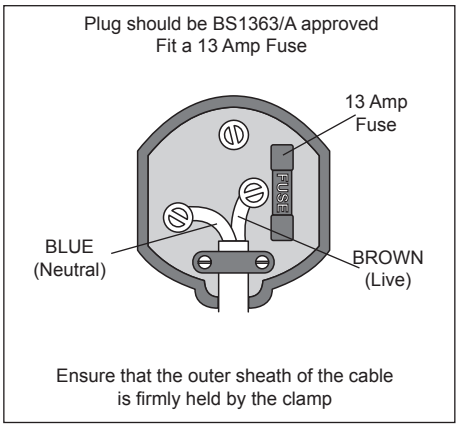
The wire which is coloured Blue, must be connected to the terminal which is marked with the letter N or coloured Black.

The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distribution board.

CAUTION: DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL IN THE PLUG WHICH IS MARKED E OR WITH THE EARTH SYMBOL (⏚) OR COLOURED GREEN OR GREEN AND YELLOW.

This symbol indicates that this unit is a Class II appliance and therefore an earth connection is not required.



These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department

Jarden Consumer Solutions (Europe) Limited

Middleton Road

Royton

Oldham

OL2 5LN, UK.

Telephone: 0161 621 6900 Fax: 0161 626 0391

e-mail: info@pulse-uk.co.uk

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Ltd. ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Jarden Consumer Solutions (Europe) Ltd.

Middleton Road

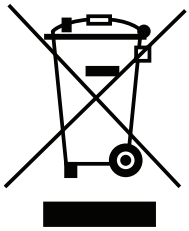
Royton

Oldham

OL2 5LN

UK

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at enquiries info@pulse-uk.co.uk for further recycling and WEEE information.



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